

Salt of the Earth

dairy free

Ingredients listed in italics are specific ingredients and preparations that may be omitted or altered to meet the specific needs of our guests. Don't see what you're looking for? Please discuss opportunities with our service members for the SotE Culinary staff to prepare something off menu for you.

SHARED PLATES

CRISPY CONFIT PORK BELLY • rutabaga sauerkraut - black garlic cream- caraway candied apple 13

CHAR-GRILLED CARROTS • *house cultured yogurt- curry- mint* 8

BRAISED SPANISH OCTOPUS • *caramelized lemon- cider poached raisin - smoked soy - spaghetti squash* 13

WOOD FIRE ROASTED BRUSSELS SPROUTS • *garlic dill cream- apple cider - fried onion* 8

ENTRÉES

PRESSED CHICKEN • *creamed brassicas- pickled garden vegetables* 23

GRILLED HANGER STEAK • candied celeriac - bacon - *horseradish- napa cabbage - mustard* 26

CONFIT PORK SAUSAGE • traditional lamb & pork cassoulet - preserved ramp 19

CASARECCE - braised ham hock - root vegetables - leeks - kale 23

PASTA al FORNO • campanelle - roasted squash - *chevre - ginger* 18

RUBY TROUT • seasonally prepared and sustainably sourced 24

14 OZ. HAND CUT U.S.D.A. PRIME DELMONICO • balsamic roasted onion - *smoked bleu cheese- ZIP sauce* 45

SIDES *Add to Entree Selection for \$2*

FARMER'S GREENS • mixed local greens - shaved onion - *grana padano - balsamic parmesan - house crouton* 5
add roasted chicken, house bacon, *chevre, bleu or feta* 2

HAND CUT FRIES • house ketchup - sea salt 4

SEASONAL VEGETABLES • sea salt - olive oil 4.5

SALT & VINEGAR POTATOES • new potato - malt vinegar - sea salt 4

FRIED BRUSSELS • house bacon - balsamic 5